

“Guys On Ice” Lunch Buffet Menu 2025

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Salads

- **Local Kale & Quinoa Salad**: Freshly made & fluffed quinoa, chopped kale & spinach, locally grown & roasted beets & yams, spiced & roasted sunflower seeds & fresh basil chiffonade. Tossed with a house-made “Hollyhock” dressing. **(GF,DF,V,VEGAN)**
- **“Easter” Spinach Salad**: Fresh strawberries, goat cheese, honey roasted almonds and dressed with a Lemon & Honey vinaigrette. **(GF,V)**
- **Greek Orzo Salad**: Orzo pasta, fresh cucumbers, cherry tomatoes, bell peppers, kalamata olives, cow’s milk feta cheese with fresh oregano & mint. Dressed with a Red Wine, Balsamic & Herb Vinaigrette. **(V)**
- **Edamame Peanut Crunch Salad**: Shredded cabbage, carrots, scallions, cilantro, kale, roasted peanuts, sesame seeds & crispy wonton strips. Finished with Creamy Peanut, Tamari & Ginger Dressing. **(DF,V,VEGAN)**
- **Artisan Green Salad**: Fresh local greens served with your choice of toppings & house-made dressings. Including house-made Creamy Green Goddess Dressing **(GF)** Red Wine, Balsamic & Herb Vinaigrette **(GF,DF,V,VEGAN)**.
- **Soup du Jour**: Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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Entrees

- **Roast Chicken with a Creamy Tarragon Sauce (GF)**
- **Herb & Parmigiano Reggiano Roasted Potato Wedges (GF,V)**
- **Caramelized Onion, Roasted Butternut, Zucchini, Wild Baby Arugula & Goat Cheese Crustless Quiche (GF,V)**

- **Chickpea, Broccoli & Cashew Stir-Fry with Basmati Rice. Finished with a Thai-Inspired Creamy Peanut Sauce (GF,DF,V,VEGAN)**
- **Shrimp & Chorizo Fettucine with a Fire-Roasted Tomato & Garlic Confit Sauce (DF)**
- **Breaded Cod served with a House-Made Tartar Sauce (DF)**
- **Seasonal Vegetable Medley (GF,V)**
- **Playbills' Feature Carve (GF,DF): Maple Syrup Glazed & Smoked Local Hertel's Ham. Served with your choice of Dijon mustard, and/or House-made apple sauce.**

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Desserts

- **Blackberry, Apple & Almond Crumble: Served warm and with fresh Chantilly cream.**
- **Butter Pecan Praline Tart: House crust with a rich & decadent caramelized pecan filling. Drizzled with a Whiskey Maple Cream Sauce.**
- Assortment of squares, English Trifle, House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes. **(Please notify your server if you require a gluten-free or vegan dessert)**

**ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
ACCORDING TO SEASONALITY & AVAILABILITY**